

tained a request for money. But the girl never knew that, because she put it in the fire unopened. She had left Jim Penny behind her now that the new life was at hand.

"He's just another trade secret between us, dear," said her fiancé, laughing.

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**HAYCOCK SAVES THE LIFE OF  
 PICTURE PLAYER**



If it hadn't been for a haycock near by Thomas Santchi would have lost his life in the Selig picture "Unrest," taken recently.

One of the scenes was supposed to show an automobile accident which would prevent Santchi from winning the race. The motor car used had been carelessly repaired and before the story required an accident one of the front wheels came off and the automobile swerved into a ditch, but Santchi landed fortunately on a haycock.

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**BERLITZ OR I. C. S.?**

"Could you learn to love me?"

"I don't know," replied the girl. "What is your particular system of honeymoon?"

**THREE KINDS OF CHRISTMAS  
 COOKIES**

By Caroline Coe

**Almond Croquettes.** — Beat two eggs until they are very light. Add a half teaspoon of salt and one-half pound of pulverized sugar. Beat the eggs and sugar until very foamy. Grind one-half pound of shelled almonds fine, add them to one-half pound of flour. Grate the rind of one lemon and add to the eggs and sugar. Grate one-half cup of chocolate and add with the flour and almonds to the first mixture. Mix until smooth.

Flour the board slightly and, taking a little of the dough on the board, roll out very thin and over top roll sugar. Cut in strips an inch and a half wide. Cut again "on the bias" and bake in slow oven until golden brown.

**Cinnamon Strips.** — Cream two cups of brown sugar with four eggs until they are a light froth. Add one-half cup of shredded almonds, the grated peel and juice of one lemon, one-half teaspoonful of grated nutmeg, one-half teaspoonful (each) of cloves and cinnamon, pinch of salt and four cups of flour.

Mix thoroughly, roll out on floured board, cut in inch-wide strips and bake slowly.

**Peanut Cookies.** — Sift together four times one cup of flour, one-fourth teaspoon of salt, one level teaspoon of baking powder. Cream one tablespoon of butter with one-half cup of brown sugar and one egg, beat five minutes. Remove the brown skin from enough peanuts to make three-fourths cup of chopped nut meats.

Add to the sugar-butter mixture two tablespoons of sweet milk. Beat well. Then add the flour and nuts. Mix all together and drop on well-buttered pan from small spoon. Leave at least two inches between each cookie, as they will "spread." Bake rather fast and have cookies rather brown.